

MENU

~ SEAFOOD STATION ~

Pacific and Sydney rock oysters, mignonette, yuzu dressing, shiitake dashi *DF*

Ocean king prawns, lemon, bloody Mary dressing *GF*

Hiramasa kingfish crudo, pickled ginger, citrus and shiso *GF, DF*

King prawn and brioche roll

○ TAPAS BOWLS ○

Duck rilette, pickled red cabbage, eschalot jam *GF*

Arancini, smoked mozzarella and basil, tomato sugo, shaved parmesan *V*

Salt and pepper squid, fennel salt, citrus aioli

Haloumi, caramelised fig, pomegranate, manuka honey, pistachio dukkha *VG*

= TRAY SERVICE =

Sliders with:

*Crispy fried chicken with slaw
Wagyu, dill pickle, American mustard*

Steak baguette, caramelised onions, rocket, semi dried tomato

Savoury cone with:

*King prawns and avocado
Rockmelon, prosciutto and ricotta
Summer vegetables and hummus VEGAN*

Pulled pork croquette, chive and mustard aioli

Flatbread with:

*King prawns, chilli, black garlic
Margherita V*

* ANTI PASTI *

Prosciutto, basturma, artisan salamis, terrines and coppa *GF*

Mediterranean grilled vegetables, artichokes, feta, olives, bocconcini, served with artisan bread

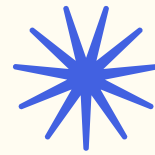


V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE

*Menu subject to change. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances.



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~ DESSERT STATION ~

Strawberry tarts

Cannoli

Opera torte

Tart tatin

French pastries

Profiteroles

Macarons

Crème brulee, biscotti

Gelato cones

Tropical fruit skewers



FRENCH & LOCAL CHEESES



Amadeus Goat's Cheese, *France*

Marcel Petit Comte, *France*

Brillat Savarin Brie, *France*

Maffra Aged Cheddar, *Victoria*

Berry's Creek Riverine Blue, *NSW*

Muscatel, figs, grapes

Lavosh, grissini, artisan crackers



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